



Substitute Form PTO-1449 (Modified)	U.S. Department of Commerce Patent and Trademark Office	Attorney's Docket No. 14923.0042	Application No. 10/588,320
<b>Information Disclosure Statement by Applicant</b> (Use several sheets if necessary)		Applicant Ralf-Christian SCHLOTHAUER, et al.	
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(37 CFR §1.98(b))			

### U.S. Patent Documents

Examiner Initial	Desig. ID	Patent Number	Issue Date	Patentee	Class	Subclass	Filing Date If Appropriate
/E.G./	AA	4,243,684	01/06/1981	Pruss et al.			
/E.G./	AB	6,217,917	04/17/2001	Bodor et al.			
/E.G./	AC	2003/0104106	6/5/2003	Trecker et al.			

### Foreign Patent Documents or Published Foreign Patent Applications

Examiner Initial	Desig. ID	Document Number	Publication Date	Country or Patent Office	Class	Subclass	Translation	
							Yes	No
/E.G./	AD	WO03/102204	11/12/2003	WIPO				

### Other Documents (Include Author, Title, Date, and Place of Publication)

Examiner Initial	Desig. ID	Document
/E.G./	AE	Zisu et al., "EPS and lactic acid production by <i>S. thermophilus</i> 1275: influence of pH, temperature, nutrients and co-culturing with non-EPS starter." <i>J. Dairy Sci.</i> , Vol. 86, Suppl. 1 (2003), page 360, Abstract No. W261.
/E.G./	AF	Hassan et al., "Microstructure and rheology of an acid-coagulated cheese (Karish) made with an exopolysaccharide-producing <i>Streptococcus thermophilus</i> strain and its exopolysaccharide non-producing genetic variant," <i>J. Dairy Research</i> , Vol. 71, p. 116-120 (2004).
/E.G./	AG	Bhaskaracharya and Shah, "Texture and microstructure of Mozzarella," <i>Dairy Industries International</i> , Vol. 66 (2), pages 42-45 (2001).
/E.G./	AH	Broadbent et al., "Biochemistry, Genetics and Applications of Exopolysaccharide Production in <i>Streptococcus thermophilus</i> : A Review," <i>J. Dairy Sci.</i> , Vol. 86, pages 407-423 (2003).
/E.G./	AI	Moreira et al., "Manufacture of Quargi cheese using exopolysaccharide-producing starter cultures," <i>Milchwissenschaft</i> , Vol. 56 (5/6), pages 301-302 (2003).
/E.G./	AJ	Bhaskaracharya and Shah, "Texture and microstructure of skim milk Mozzarella cheeses made using exopolysaccharide or non-exopolysaccharide producing starter cultures," <i>The Austrian Journal of Dairy Technology</i> , Vol. 55(3), pages 132-138 (2000).
/E.G./	AK	Huber et al., "Dynamic model system to study the kinetics of thermally-induced syneresis of cheese curd grains," <i>Milchwissenschaft</i> , Vol. 56(10), pages 549-552 (2001).
/E.G./	AL	Sieber and Fröhlich-Wyder, "Käsefabrikation und exopolysaccharide," <i>AGRAR Forschung</i> , Vol. 9(6), pages 246-251 (2002).
/E.G./	AM	<a href="http://www.camembert-country.com/cwp/cwp_fabe.htm">www.camembert-country.com/cwp/cwp_fabe.htm</a> (2004)

Examiner Signature /Elizabeth Gwartyne/	Date Considered 09/30/2009
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